1 State four unhygienic personal behaviours that must be avoided in a food environment.

(4 marks)

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2 Describe two characteristics of a saucepan that helps to ensure food safety.

(4 marks)

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3 State **three** control measures that can be implemented to reduce the risk of burns or scalds in the kitchen.

(3 marks)

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4 Describe the purpose of **four** design characteristics of a boning knife.

(8 marks)

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5 When preparing a chicken for roasting, state **two** reasons why the wishbone should be removed.

(2 marks)

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6 Describe **five** working practices required to maintain a refrigerator in a professional kitchen.

(5 marks)

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7. When cooking a suprême of salmon, compare **two** effects of steaming with shallow frying. 

(4 marks)

8. State **two** reasons why chicken should be trussed or tied before roasting. 

(2 marks)

9. Describe **five** reasons why stock management is important in a professional kitchen. 

(5 marks)
10 Your supervisor has given you a list of mise-en-place required for the lunchtime menu. The list contains the following, and must be completed within four hours:

- 4kg turned potatoes
- 1kg mirepoix of vegetables
- 20 oranges, segmented
- 5 chickens, cut for sauté
- 3 lemon soles, filleted and skinned
- 16 dessert apples, peeled, cored and cut into jardinière.

Produce a plan for the production of the mise-en-place. (15 marks)